



#### **Varieties**

75% Riesling  
15% Viognier  
10% Roussanne

#### **AVA**

Virginia

#### **Vineyards**

75% Shenandoah  
25% Honah Lee

#### **Harvest Dates**

September, 2022

#### **Fermentation & Aging**

Stainless steel and barrel  
fermented in neutral oak,  
aged 5 months

#### **Technical Data**

Brix at Harvest: 18 - 21  
pH: 3.27  
TA: 5.9 grams/L  
Alc: 12%  
RS: 0.021%  
Bottled: March 1, 2023  
Cases Produced: 140

### **VINEYARD NOTES**

The majority of the fruit used in this vintage were sourced from Shenandoah Vineyards. The vines there were planted around 1982 in clay loam and alluvial soils at 1000 feet elevation. The remainder comes from our prized Honah Lee vineyard near Charlottesville, which has produced excellent fruit year after year.

### **WINEMAKING NOTES**

All of the varieties were fermented in stainless steel tanks. We do not use any commercial yeast strain, but rather create a starter from its own juice. The varieties were aged separately in stainless steel tanks for 5 months and then blended together to create a structurally balanced and approachable wine with appealing aromatics.

### **WINEMAKER'S NOTES**

A tribute to Michael's mother, who was a talented artist and inspiration to him, this "artistic" white blend changes with each vintage to reflect the quality and flavor of each selected varietal at harvest. Typically, this aromatic white blend consists of Riesling, Viognier, and Roussanne, which give the wine a floral aroma and crisp acidity. A wonderful warm-weather wine that pairs well with summer salads and young cheeses.